Steam Jacketed Electric Kettles

Cleveland

The Kettle Professionals

Enodis

A Model to Suit Everyone's Needs

Stow Away your Stock Pots and Get Cooking with Steam

Cleveland steam jacketed kettles offer ultra efficient heat transfer, uniform heating and superior product handling. Steam jacketed kettles offer faster cooking times because two thirds of the cooking surface comes into contact with the product at a much lower temperature, compared to stock pots that use a much higher temperature only at the bottom of the pot. In addition, accurate temperature controls eliminate constant monitoring and resetting. Foods won't burn or scorch and you can hold product at a simmer without over cooking. Tilting models makes product handling simple. Clean up is easy since food isn't burned or over cooked like stock pots.

Ideal For:

Soups, delicate sauces, pasta, gravies, desserts, stews, braising meats, rice, reheating dishes and holding them until serving.

Increases Quality and Productivity:

- ✔ Heats from all sides and has 3-4 times larger heat surface than stock pots.
- ✔ Gentle uniform cooking.
- ✔ Faster cooking times using high energy steam.
- ✔ Precision temperature controls from a simmer to a rolling boil.
- ✔ No hot spots.
- ✔ Eliminates pot watching, constant stirring and large stock pots.

Improves Operator's Profits By:

- ✔ Reduces food waste due to over cooking and burning.
- ✔ Reheat meals without over cooking.
- ✔ Simmer food all day without over cooking.
- ✔ Simplifies and standardizes recipe and enhances recipe development.

Improves Worker Safety:

- ✔ Tilting models make pouring safe.
- ✔ Eliminates heavy lifting and carrying hot stock pots.

Saves Energy:

Kettles use 35% less energy than stock pots on an open burner. Keeps kitchens cooler.

Saves Time:

- ✔ Eliminates scrubbing of messy stock pots.
- ✔ Butterfly shaped pouring lip accurately pours product into containers for serving.

Available Models:

Model	Capacity U.S. gal./liters	Kilowatts Standard	High
Table Top			
KET-3-T	3/11	4.1	NA
KET-6-T	6/23	6.1	9.8
KET-12-T	12/45	9.8	12.3
Table Top with Gear Box for tilting Kettle			
KET-6-TGB	6/23	6.1	9.8
KET-12-TGB	12/45	9.8	12.3
Twin Table Top (Capacities shown are per kettle)			
TKET-3-T	3/11	8.3	NA
TKET-6-T	6/23	12.3	19.6
TKET-12-T	12/45	19.6	24.5
Floor Type - Lever Tilt			
KET-20-T	20/80	12.3	
Floor Type - Tilting			
KEL-25-T	25/100	9.8	14.7
KEL-40-T	40/150	14.7	24.5
KEL-60-T	60/225	14.7	29.4
KEL-80-T	80/300	14.7	29.4
KEL-100-T	100/375	14.7	29.4
Floor Type - Stationary			
KEL-25	25/100	9.8	14.7
KEL-30	30/110	12.3	19.6
KEL-40	40/150	14.7	24.5
KEL-60	60/225	14.7	29.4
KEL-80	80/300	14.7	29.4
KEL-100	100/375	14.7	29.4
Floor Type - Short Series - Stationary			
KEL-40-SH	40/150	14.7	24.5
KEL-60-SH	60/225	14.7	29.4
Floor Type - Short Series – Tilting			
KEL-40-TSH	40/150	14.7	24.5
KEL-60-TSH	60//225	14.7	29.4

Common Options & Accessories:

Covers - Lift off

25 gal.	CL-25
40 gal.	CL-40
60 gal.	CL-60
80 gal.	CL-80
100 gal.	CL-100

Stays open. Rotatable for easy cleaning with condensate vent.

Covers - Spring Assist

25 gal.	CHS-25
40 gal.	CHS-40
60 gal.	CHS-60
80 gal.	CHS-80
100 gal.	CHS-100

Large 3/4" flow spout.

Pantry Faucets

single control valve	SPK
double control valve	DPK

Kettle filters c/w hose

single control valve	SKFK
double control valve	DKFK

Pre-Rinse Spray Head

c/w hose	PRSK

Exclusive seal will not dent, prevents leaking due to heavy wear and tear.

Tangent Draw-Off Valves

2"	TD-2
3"	TD-3

Tri-Basket Support Kits

25 gal.	TBS-25
40 gal.	TBS-40
60 gal.	TBS-60
80 gal.	TBS-80
100 gal.	TBS-100

Cooking Baskets

3 gal.	BS-3
6 gal.	BS-6
12 gal.	BS-12

Half Moon Food Strainer

25 gal.	FS-25
40 gal.	FS-40
60 gal.	FS-60
80 gal.	FS-80
100 gal.	FS-100

Pan Carrier PCK

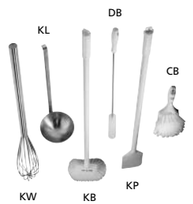
Switch Guard SG

Measuring strips

25 gal.	MS-25
40 gal.	MS-40
60 gal.	MS-60
80 gal.	MS-80
100 gal.	MS-100

Gallon or Liter Markings

each mark	KM



Accessory Kit KAK

kettle whip	KW
kettle ladle	KL
kettle brush	KB
draw-off brush	DB
kettle paddle	KP
nylon brush	CB

Correctional Package Options:

tamper resistant covers
lockable covers
control covers
pressure gauge guard
tangent draw-off protection

NOTE: Not all Options and Accessories fit on to all kettles. For inquires and additional Options and Accessories, call 1-800-338-2204.

Our State of the Art Sets Us Apart

Solid State Electronic Controls

Unlike kettles with mechanical controls, our exclusive design resists breakage and accidental changing or resetting.

Precise Temperature, Perfect Simmering

State of the art temperature control with less than 1° variance, lets you simmer delicate foods with total confidence.

Completely Splash Proof Controls

All electronic controls are splash proof for safety and easy cleaning.

Accurate LED Readouts

Indicates heat cycle and low water warning. Superior to traditional gauges which can break.

Higher Pressure, Higher Performance

50 PSI steam jacket rating lets you cook faster at higher temperatures than most other kettles.

Actual Kettle Size Capacity

Unlike others who figure capacity to the rim, our kettles hold the capacity stated. This is true on all our models.

Reinforced Rolled Rim

Added extra strength makes each kettle dent and damage resistant. Eliminates the need for a separate reinforcing bar.

Front Mounted Combination Pressure/Vacuum Gauge

Color coded in easy to view location with "Green" and "Vent Air" zones that easily identifies proper operation performance.

Cleveland

Experts in Steam Cooking

General Cooking Procedures

Preheat kettles for all products except milk and eggs.

Rice, white:

Add 2 cups water per 1 cup rice, or 5 cups water per 1 pound rice. Turn kettle temperature control to #10 to boil water, then add rice and bring back to a boil. Turn dial to #4, cover kettle and simmer for 20 minutes. Empty cooked rice into large colander and drain if necessary. For brown rice: after adding rice to boiling water, turn dial to #4, cover and simmer for 40 minutes.

Pasta, noodles, spaghetti, macaroni:

Turn kettle temperature dial to #10 to boil water, add salt and oil if desired, add pasta (1 pound dry pasta to 6 quarts water), return to boil, turn dial to #4 to maintain slow boil, stirring frequently to prevent sticking, cook pasta to al dente stage (usually 8–12 minutes, depending on thickness of pasta). Drain cooked pasta.

Potatoes, dehydrated sliced:

5 pounds dehydrated yields approximately 20 pounds cooked. Place dehydrated potatoes in kettle, add water to cover (salt if desired), turn temperature dial to #10 until water boils, reduce temperature dial to #6 to simmer. Simmer potatoes 10–12 minutes after water boils. Drain.

Potatoes, cubed or small whole fresh:

Set temperature control to #10 to boil water, add potatoes (salt if desired), reduce temperature dial setting to #5–6. Recommended boiling times: 25–40 minutes, depending on size of potatoes. Drain.

Meat:

Brown meat on #10 temperature setting, stirring frequently: internal temperature of meat should reach at least 160–170°F. Drain if desired. Note: ground meat at refrigerated temperature takes approximately 10–15 minutes per 10 pounds meat to brown.Additional time may be necessary to thoroughly cook and tenderize larger, solid pieces of meat. Add any liquid or additional ingredients necessary to recipe and simmer until done on #5.

Sauces/soups, canned or frozen and thawed:

Place sauce or soup in kettle, turn kettle temperature dial to #5–7, depending on density of product and sensitivity to heat; stir frequently until product reaches temperature of 160–170°F.

SOLUTIONS

Cleveland Range LLC. provides many of the operational solutions from Manitowoc, a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits, and efficiency.

Manitowoc

FINANCING

Manitowoc offers low-rate, fast-approval financing on equipment from Manitowoc brands and on other equipment when purchased with Manitowoc brands. Preserve capital, simplify budgeting, and get the equipment you need today, from Manitowoc Authorized Dealers with Manitowoc financing.

Enodis STAR CERTIFIED SERVICE AND PARTS

SERVICE

Cleveland Range LLC. products are backed nationwide by Manitowoc STAR Service. This network of certified service agents provides fast response with factory-trained experts to assure your equipment will be fixed right the first time. Manitowoc STAR service agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.

Enodis